



BAKELS PLANT-BASED YEAST RAISED DONUT MIX

OVERVIEW

Bakels Plant-Based Yeast Raised Donut Mix is a complete premix for plant-based yeast-raised donuts. Just add water and yeast.

INGREDIENTS

Wheat flour (thiamine, folate), Vegetable fats and oils (antioxidant (307, 307b)), Sugar, Soy Flour, Salt, Raising agents (341, 450, 500), Emulsifiers (322 soy, 471, 481), Faba bean protein, Vegetable gums (412, 415), Antioxidant (ascorbic acid), Enzyme (amylase) (wheat)

PACKAGING

Code	Size	Type	Palletisation
376242	12.5 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,640.00
Protein (g)	10.50
Fat- Total g	10.10
Fat - Saturated g	3.20
Carbohydrate (g)	62.80
Carbohydrate-Sugars g	5.30
Dietary Fibre g	0.80
Sodium mg	698.00

METHOD

Group 1	
Ingredient	KG
Bakels Plant-Based Yeast Raised Donut Mix	4.000
Bakels Instant Active Dried Yeast	0.060
Water (Variable)	1.960
Total Weight: 6.020	

DESCRIPTION

Plant-Based Yeast Raised Donuts

- Place all ingredients in mixing bowl of spiral mixer.
- Mix on slow speed for 3 minutes.
- Mix for approximately 7-8 minutes on fast speed.
- Dough should be well-developed.
- Finished dough temperature 27-29°C.
- Rest dough for approximately 5 minutes then sheet dough to a thickness of 10mm.
- Shake down the final sheeted dough to relieve tension within the dough, hence reducing shrinkage.
- Place dough on a lightly floured bench and rest dough for 5 minutes.
- Cut into desired shapes and sizes.
- Proof donuts at 35°C, 70-80% RH until fully proofed.
- Leave outside at room temperature uncovered for approximately 15 minutes to allow surface moisture to dry off.
- Fry donuts at 180-190°C.



STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

273 days



TYPE

Bag



ALLERGENS

Contains: wheat, gluten, soy, May be present due to shared equipment: egg, milk and sulphites



CATEGORY

Donut Mixes and Concentrates



FINISHED PRODUCT

Doughnut